



A Word about Wines

Nearly a third of all the wine of the world is produced in France—seven billion bottles a year—ten times as much as the United States makes. More table wine is consumed in the City of Paris than in our entire country. France has been described as one great vineyard when actually it is a country without any large vineyards. At least a dozen in California are bigger than France's biggest. In France, however, there are literally tens of thousands of small producers, all taking a jealous pride in what they make, and sending the best to market under their own labels and names.

Red wines are best to complement roast beef, steaks, lamb and game. White wines are best with fish, fowl, other light dishes and desserts. However, custom only suggests, never dictates. Wines should be enjoyed solely according to your taste—when and how you please.

Imported Red Wines

CHATEAUNEUF DU PAPE	(BURGUNDY)	(25 OUNCES)	7.50
ISABEL CRACKLING ROSE		(4/5 QUART)	7.50
CHATEAU LA TOUR DE MONS	(BORDEAUX)	(25 OUNCES)	9.00
MIRAFIORE CLASSICO	(CHIANTI)	(FULL QUART)	5.00
ST. EMILION CRUSE		(25 OUNCES)	6.00
BEAUJOLAIS CRUSE		(25 OUNCES)	6.00

Imported White Wines

B & G SAUTERNE, 1955	(BORDEAUX)	(12 OUNCES)	3.00
B & G GRAVES, 1955	(BORDEAUX)	(12 OUNCES)	3.00
CRUSE CHABLIS, 1962	(BURGUNDY)	(4/5 QUART)	6.00
CHATEAU Y QUEM, 1948	(BORDEAUX)	(12 OUNCES)	5.00
J. KAYSER ZELTINGER, 1957	(MOSELLE)	(12 OUNCES)	3.00
LIEBFRAUMILCH "SONES DE RHEINS"		(25 OUNCES)	6.00
MUMM'S EXTRA DRY CHAMPAGNE		(4/5 QUART)	9.50

Domestic Red Wines

TAYLOR'S BURGUNDY	(NEW YORK)	(4/5 QUART)	3.50
PAUL MASSON VIN ROSE	(CALIFORNIA)	(4/5 QUART)	3.50
PAUL MASSON VIN ROSE	(CALIFORNIA)	(12 OUNCES)	2.00
TAYLOR'S PORT	(NEW YORK)	(4/5 QUART)	3.50
TAYLOR'S ROSE	(NEW YORK)	(4/5 QUART)	3.50
PAUL MASSON RICH RUBY	(CALIFORNIA)	(4/5 QUART)	3.50
MOULIN ROUGE SPARKLING BURGUNDY		(4/5 QUART)	7.50
MOULIN ROUGE PINK CHAMPAGNE		(4/5 QUART)	7.50

Domestic White Wines

TAYLOR'S RHINE	(NEW YORK)	(4/5 QUART)	3.50
TAYLOR'S SAUTERNE	(NEW YORK)	(4/5 QUART)	3.50
PAUL MASSON RHINE	(CALIFORNIA)	(4/5 QUART)	3.50
PAUL MASSON RHINE	(CALIFORNIA)	(12 OUNCES)	2.00
PAUL MASSON PINOT BLANC	(CALIFORNIA)	(4/5 QUART)	4.00
PAUL MASSON PINOT BLANC	(CALIFORNIA)	(12 OUNCES)	2.25
TAYLOR'S CHAMPAGNE	(NEW YORK)	(4/5 QUART)	7.50
GOLD SEAL SAUTERNE	(NEW YORK)	(4/5 QUART)	3.50
TAYLOR'S DRY SHERRY	(NEW YORK)	(4/5 QUART)	3.50
TAYLOR'S CREAM SHERRY	(NEW YORK)	(4/5 QUART)	3.50
GOLD SEAL DRY SHERRY	(NEW YORK)	(4/5 QUART)	3.50

TUESDAY, JUNE 21, 1966

TABLE D'HOTE DINNER

TROPICAL FRUIT CUP
PETITE SHRIMP COCKTAIL
CHILLED JUICES

FRENCH ONION SOUP
CHILLED VICHYSOISE
EGG A LA RusSE

FRESH LUMP CRABMEAT COCKTAIL 1.25

ROAST LONG ISLAND DUCKLING, WILD RICE-ORANGE SAUCE	3.75
BAKED WHOLE FRESH FLOUNDER, PARSLEY LEMON BUTTER	4.00
BROILED FILET GULFSTREAM RED SNAPPER, AMANDINE	4.25
ROAST PRIME RIBS OF BEEF AU JUS	4.50
BREADED "MILK FED" VEAL CUTLET, TOMATO SAUCE-PARMESAN	4.00
GRILLED SPRING LAMB CHOPS, MINT JELLY	4.75
CHAR BROILED PRIME T BONE STEAK, MAITRE D' BUTTER	5.50

BAKED IDAHO, FRENCH FRIED, OR AU GRATIN POTATOES
GREEN STRINGBEANS, AMANDINE
FRENCH PEAS
BROCCOLI AU BUERRE

FRUIT SALAD, POPPY SEED DRESSING
HEART OF LETTUCE SALAD
TOSSED GREEN SALAD

"YOUR FAVORITE DRESSING"

GREEN APPLE PIE
CHILLED CANTALOUPE
HONEY DEW MELON
COCOANUT CREAM PIE
CUP CUSTARD
FLORIDA HALF GRAPEFRUIT
FRENCH ICE CREAM
SHERBET
CHOCOLATE LAYER CAKE

COFFEE
TEA
MILK

SEAFOOD SPECIALTIES (SERVED AS COMPLETE DINNER).....

FRIED DEEP SEA SCALLOPS WITH TARTAR SAUCE	3.75
FRIED JUMBO GULFSTREAM SHRIMP WITH TARTAR SAUCE	3.75
BROILED SOUTH AFRICAN LOBSTER TAIL WITH DRAWN BUTTER	5.00

FROM OUR CHARCOAL BROILER (SERVED AS COMPLETE DINNER).....

BROILED CHOPPED SIRLOIN STEAK, FRENCH FRIED ONION RINGS	3.75
BROILED HALF SPRING CHICKEN WITH SPICED CRABAPPLE	3.75
U. S. PRIME MINUTE SIRLOIN STEAK, MAITRE D' BUTTER	4.75
U. S. PRIME RIB EYE STEAK, MAITRE D' BUTTER	4.75
U. S. PRIME FILET MIGNON WITH BEARNAISE SAUCE	6.00
U. S. PRIME NEW YORK SIRLOIN STRIP STEAK (KING SIZE)	7.00
CHATEAUBRIAND BOUQUETIERE, POMME DUCHESSE (FOR TWO PERSONS)	13.50

Every Meal a Pleasant Memory

Flambe Desserts

FOR TWO OR MORE

Baked Alaska	2.25
Crepes Suzette	2.25
Bing Cherries Jubilee	2.25
Cognac Peach Flambe	2.25

Beverages

(A LA CARTE)

Coffee	.20
Tea	.20
Milk	.20
Iced Tea or Iced Coffee	.20

"THE CLUB, INC."

ATOP RED MOUNTAIN • BIRMINGHAM, ALABAMA



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Until giving it
to VAB, I owned
the original cover
artwork for this
menu.

PC
20 Jan 2021

